



Reel eats **REEL EATS- Hear, Smell, Taste, Touch and Watch What You Eat**

REEL EATS invites you to engage all of your senses. Join us for a monthly gastronomic film and story-telling event that brings together Toronto's finest chefs, raconteurs

(think CBC Radio's DNT0 live) and food lovers in one gloriously delicious evening. Themes generated by a famous culinary film lie at the heart of every event.

The mayor of the southwest French town in which wandering chocolatier Vianne chooses to set up shop is horrified to find her specialty boîte "Chocolat Maya," open during Lent, with Sunday hours - and across from the village church! Surely, the exuberant free spirit who wanders into town with her young daughter selling hedonistic delights is in "league" with dark forces, according to said mayor, superbly played by Alfred Molina. "**CHOCOLAT**", directed by Lasse Hallström, takes us into a world where romances blossom and feuds evaporate over Vianne's spicy hot chocolate (1 of our desserts for the night) or rose creams enrobed in delicate deliciousness.

In the spirit of la belle France, we are honoured to have chocolatier, pâtissier and bon vivant Chef Bruno Elsier creating our Chocolat-inspired menu and helming the stove. Chef Bruno will be supported by the professional culinary talents of our own Chef Vanessa Yeung. We are pleased to present you with a menu fit for Juliette Binoche and Johnny Depp. And if you break your Lenten fast for this, mum's the word.

Chef Bruno's Chocolat-Infused and Inspired menu:

****All Chocolate Generously Sponsored by premium French chocolate makers, Cacao Barry. You're in for a treat!**

- ❖ **Cold Appetizer** Salade Folle aux Lardons et Pignons de Pins Sautés à la Beurre de Cacao et Pépins de Cacao a la Vinaigrette de Balsamique au Miel
"Crazy" Salad with Bacon Bits and Pine Nuts Sautéed in Cacao Butter with a Balsamic Honey Vinaigrette
- ❖ **Soup** Crème de Lentille et Echalote à la Mycryo Beurre de Cacao
Our 'Serious Mayor's' French Shallot and Lentil Cream Soup with Cacao Butter. Seriously delicious!
- ❖ **Hot Appetizer** Cassoulet à la Saucisse de Toulouse au Chocolat au Lait
Roux's 'Handsome' Bean Cassoulet and Toulouse Sausage with a soupçon of Milk Chocolate
- ❖ **Sorbet** Sorbet de Vin Jaune à l'Armagnac Flambée
Grandmère Armand's Yellow Wine and Goat's Cheese Sorbet with Flaming Armagnac
- ❖ **Main Course** Bœuf Bourguignon au Chocolat Noir, Pommes Frites et Mayonnaise Epicé au Chili et Poudre de Chocolat 100%
Burgundy Beef Stew prepared with Dark Chocolate, Frites and Spicy Chili Chocolate Mayo
- ❖ **Dessert** Ombres et Chaleurs de Chocolat : Mousse au Chocolat Blanc au Limon, Chocolat au Lait Crème Brûlée et Chocolat Amer Chaud Epicé
Vianne's Shades and Heat of Chocolate : White Chocolate Mousse with Lime, Crème Brûlée of Milk Chocolate and Dark, Hot and Spiced Chocolate Drink

The Delectable Details:

- ❖ *****While the movie will be playing silently in the background, it serves as our inspiration and not our focus. Besides, the food, story-telling and the company will be so fabulous, we recommend you watch it prior to joining us!*****
- ❖ **WHEN:** Tuesday, March 27, 2012 starting at 6:30pm- dinner starts sharply at 7pm!

- ❖ **WHERE:** Aphrodite Cook's Culinary Loft: 201 Weston Road (at St. Claire West and Keele)- Suite 101
- ❖ **WHAT:** A night of food, film, story-telling and fabulous French-themed prizes for the fortuitous few. This is a BYOB event - we will send out wine pairing suggestions 1 week prior to the event.
- ❖ **NOTE:** This is a fully pre-paid event- to reserve your seat, please contact Domenic Ubaldino at: reeleats@rogers.com
We may film this event- so please be advised that you might appear in a YouTube video near you!

Reel Eats seeks to celebrate the art of a good story through every frame, plate and experience. We hope you'll join us for the delicious journey. *Concept created and brought to you by:* Mary Luz Mejia and Mario Stojanac of [Sizzling Communications](#), Vanessa Yeung and Domenic Ubaldino of [Aphrodite Cooks](#) and Sang Kim – restaurateur, writer and cook behind [Sushi Making for the Soul](#).